





Combined roasting- and baking ovens-e

Isselbaecher
Food Service Equipment GmbH

<p>C1 - 64</p> 	<p>combined roasting-and baking oven Isselbacher C1-64</p> <p>Dimensions : 900 x 810 x 1290 mm conn. rate : 2,4 kW - 400/3/50</p> <p>consisting of: 1 baking chamber, inner dim. 600x400x220 mm with cladding at 3 sides s/s, floor made of ceramics capacity: 1 baking tray 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C1 - 68</p> 	<p>combined roasting-and baking oven Isselbacher C1-68</p> <p>Dimensions : 900 x 1210 x 1290 mm conn. rate : 4,1 kW - 400/3/50</p> <p>consisting of: 1 baking chamber 800 x 600 x 220 mm with cladding at 3 sides s/s, floor made of ceramics capacity: 1 baking tray 800 x 600 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C1 - 64 EG</p> 	<p>combined roasting-and baking oven Isselbacher C1-64EG</p> <p>Dimensions : 900 x 810 x 1010 mm conn. rate : 4,4 kW - 400/3/50</p> <p>consisting of: 1 baking chamber, inner dim. 600x400x220 mm with cladding at 3 sides s/s, floor made of ceramics capacity: 1 baking tray 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C2 - 64</p> 	<p>combined roasting-and baking oven Isselbacher C2-64</p> <p>Dimensions : 900 x 810 x 1650 mm conn. rate : 4,8 kW - 400/3/50</p> <p>consisting of: 2 tier oven ea., i.L 600 x 400 x 220 mm, with cladding at 3 sides s/s, floor made of ceramics capacity : 2 baking sheets 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>





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<p>C1 - 68EG</p> 	<p>combined roasting-and baking oven Isselbächer C1-68EG</p> <p>Dimensions : 900 x 1210 x 1010 mm conn. rate : 6,1 kW - 400/3/50</p> <p>consisting of: 1 baking chamber 800 x 600 x 220 mm with cladding at 3 sides s/s, floor made of ceramics capacity: 1 baking tray 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C1 - 128</p> 	<p>combined roasting-and baking oven Isselbächer C1-128</p> <p>Dimensions : 1500 x 1210 x 1290 mm conn. rate : 6,7 kW - 400/3/50</p> <p>consisting of: 1 baking chamber inner dim. 1200 x 800 x 220 with cladding at 3 sides s/s, floor made of ceramics cap.: 4 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C2 - 64EG</p> 	<p>combined roasting-and baking oven Isselbächer C2-64EG</p> <p>Dimensions : 900 x 810 x 1370 mm conn. rate : 6,8 kW - 400/3/50</p> <p>consisting of: 2 tier oven ea., i.L 600 x 400 x 220 mm, with cladding at 3 sides s/s, floor made of ceramics cap.: 2 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C2 - 68</p> 	<p>combined roasting-and baking oven Isselbächer C2-68</p> <p>Dimensions : 900 x 1210 x 1650 mm conn. rate : 8,2 kW - 400/3/50</p> <p>consisting of: 2 baking chambers inner dim. 800 x 600 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 2 baking trays 800 x 600 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>





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<p>C3 - 64</p> 	<p>combined roasting-and baking oven Isselbächer C3-64</p> <p>Dimensions : 900 x 810 x 2100 mm conn. rate : 7,2 kW - 400/3/50</p> <p>consisting of: 3 baking chambers inner dim. 600 x 400 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 3 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C1-128EG</p> 	<p>combined roasting-and baking oven Isselbächer C1-128EG</p> <p>Dimensions : 1500 x 1210 x 1010 mm conn. rate : 8,7 kW - 400/3/50</p> <p>consisting of: 1 baking chamber inner dim. 1200 x 800 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 4 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C2 - 68EG</p> 	<p>combined roasting-and baking oven Isselbächer C2-68EG</p> <p>Dimensions : 900 x 1210 x 1370 mm conn. rate : 10,2 kW - 400/3/50</p> <p>consisting of: 2 baking chambers inner dim. 800 x 600 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 2 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C3 - 64EG</p> 	<p>combined roasting-and baking oven Isselbächer C3-64EG</p> <p>Dimensions : 900 x 810 x 2100 mm conn. rate : 9,2 kW - 400/3/50</p> <p>consisting of: 3 baking chambers inner dim. 600 x 400 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 3 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>





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<p>C2 - 128</p> 	<p>combined roasting-and baking oven Isselbächer C2-128</p> <p>Dimensions : 1500 x 1210 x 1650 mm conn. rate :13,5 kW - 400/3/50</p> <p>consisting of: 2 baking chambers inner dim. 1200 x 800 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 8 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C3 - 68</p> 	<p>combined roasting-and baking oven Isselbächer C3-68</p> <p>Dimensions : 900 x 1210 x 2010 mm conn. rate :12,3 kW - 400/3/50</p> <p>consisting of: 3 baking chambers, inner dim. 800 x 600 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 3 baking trays 800 x 600 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C4 - 64</p> 	<p>combined roasting-and baking oven Isselbächer C4-64</p> <p>Dimensions : 900 x 810 x 2250 mm conn. rate : 9,6 kW - 400/3/50</p> <p>consisting of: 4 baking chambers inner dim. 600x400x220 mm with cladding at 3 sides s/s, floor made of ceramics cap.: 4 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C4 - 64 EG</p> 	<p>combined roasting-and baking oven Isselbächer C4-64EG</p> <p>Dimensions : 900 x 810 x 2090 mm conn. rate : 11,6 kW - 400/3/50</p> <p>consisting of: 4 baking chambers inner dim. 600x400x220 mm with cladding at 3 sides s/s, floor made of ceramics cap.: 4 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>





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<p>C3 - 68EG</p> 	<p>combined roasting-and baking oven Isselbacher C3-68EG</p> <p>Dimensions : 900 x 1210 x 1730 mm conn. rate : 14,3 kW - 400/3/50</p> <p>consisting of: 3 baking chambers, inner dim. 800 x 600 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 3 baking sheets 600x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C2 - 128EG</p> 	<p>combined roasting-and baking oven Isselbacher C2-128EG</p> <p>Dimensions : 1500 x 1210 x 1370 mm conn. rate : 15,5 kW - 400/3/50</p> <p>consisting of: 2 baking chambers inner dim. 1200 x 800 x 220 with cladding at 3 sides s/s, floor made of ceramics cap: 8 baking sheets 600x400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C5 - 64</p> 	<p>combined roasting-and baking oven Isselbacher C5-64</p> <p>Dimensions : 900 x 810 x 1930 mm conn. rate : 12,0 kW - 400/3/50</p> <p>consisting of: 5 baking chambers inner dim. 600 x 400 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 5 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C4 - 68</p> 	<p>combined roasting-and baking oven Isselbacher C4-68</p> <p>Dimensions : 900 x 1210 x 2250 mm conn. rate : 16,4 kW - 400/3/50</p> <p>consisting of: 4 baking chambers inner dim. 800 x 600 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 4 baking trays 800 x 600 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>





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<p>C3 - 128</p> 	<p>combined roasting-and baking oven Isselbacher C3-128</p> <p>Dimensions : 1500 x 1210 x 2010 mm conn. rate :20,2 kW - 400/3/50</p> <p>consisting of: 3 baking chambers inner dim. 1200 x 800 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 12 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C5 - 64 EG</p> 	<p>combined roasting-and baking oven Isselbacher C5-64EG</p> <p>Dimensions : 900 x 810 x 2450 mm conn. rate : 14 kW - 400/3/50</p> <p>consisting of: 5 baking chambers inner dim. 600 x 400 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 5 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C4 - 68 EG</p> 	<p>combined roasting-and baking oven Isselbacher C4-68EG</p> <p>Dimensions : 900 x 1210 x 2090 mm conn. rate : 18,4 kW - 400/3/50</p> <p>consisting of: 4 baking chambers inner dim. 800 x 600 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 4 baking sheets 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C3 - 128 EG</p> 	<p>combined roasting-and baking oven Isselbacher C3-128EG</p> <p>Dimensions : 1500 x 1210 x 1730 mm conn. rate : 22,2 kW - 400/3/50</p> <p>consisting of: 3 baking chambers inner dim. 1200 x 800 x 220 with cladding at 3 sides s/s, floor made of ceramics capacity: 12 baking sheets 600x 400 mm, upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>

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<p>C5 - 68</p> 	<p>combined roasting-and baking oven Isselbacher C5-68</p> <p>Dimensions : 900 x 1210 x 1930 mm conn. rate :20,5 kW - 400/3/50</p> <p>consisting of: 5 baking chambers, inner dim. 800x600x220 mm with cladding at 3 sides s/s, floor made of ceramics cap.: 5 baking trays 800 x 500 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C4 - 128</p> 	<p>combined roasting-and baking oven Isselbacher C4-128</p> <p>Dimensions : 1500 x 1210 x 2250 mm conn. rate :26,9 kW - 400/3/50</p> <p>consisting of: 6 baking chambers, inner dim. 1200x800x220 mm with cladding at 3 sides s/s, floor made of ceramics cap.: 16 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 base frame with bottom shelf</p> <p>Execution : stainless steel</p>
<p>C5 - 68 EG</p> 	<p>combined roasting-and baking oven Isselbacher C5-68EG</p> <p>Dimensions : 900 x 1210 x 2450 mm conn. rate : 22,5 kW - 400/3/50</p> <p>consisting of: 5 baking chambers, inner dim. 800x600x220 mm with cladding at 3 sides s/s, floor made of ceramics capacity: 5 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>
<p>C4 - 128 EG</p> 	<p>combined roasting-and baking oven Isselbacher C4-128EG</p> <p>Dimensions : 1500 x 1210 x 2090 mm conn. rate : 28,9 kW - 400/3/50</p> <p>consisting of: 6 baking chambers, inner dim. 1200x800x220 mm with cladding at 3 sides s/s, floor made of ceramics cap.: 16 baking trays 600 x 400 mm upper- and lower heat sep. controllable w. rotating keys and thermostate temperature : 50 - 300°C, control light</p> <p>substructure: 1 proofing cabinet w. 5 supports</p> <p>Execution : stainless steel</p>

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C5-128



combined roasting-and baking oven
Isselbacher
C5-128

Dimensions : 1500 x 1210 x 1930 mm
conn. rate :33,7 kW - 400/3/50

consisting of:
5 baking chambers inner dim. 1200 x 800 x 220
with cladding at 3 sides s/s,
floor made of ceramics
capacity: 20 baking trays 600 x 400 mm
upper- and lower heat sep. controllable
w. rotating keys and thermostate
temperature : 50 - 300°C, control light

substructure:
1 base frame with bottom shelf

Execution : stainless steel

C5-128EG



combined roasting-and baking oven
Isselbacher
C5-128EG

Dimensions : 1500 x 1210 x 2450 mm
conn. rate : 35,7 kW - 400/3/50

consisting of:
5 baking chambers inner dim. 1200 x 800 x 220
with cladding at 3 sides s/s,
floor made of ceramics
capacity: 20 baking trays 600 x 400 mm
upper- and lower heat sep. controllable
w. rotating keys and thermostate
temperature : 50 - 300°C, control light

substructure:
1 proofing cabinet w. 5 supports

Execution : stainless steel